Chardonnay

Varietals

100% Chardonnay.

Origin

Los Nogales Estate, Vistaflores & San Pablo Estate, Uco Valley, Mendoza.

Vineyard

LOS NOGALES ESTATE

ALTITUDE: 3346 feet (1020 meters) above sea level

FEATURES: The environmental characteristics of this property give a special elegance to wines with very good balance of flavors, olor and structure, highlighting the tipicity in aromas.

SAN PABLO ESTATE

ALTITUDE: 4430 feet (1350 meters) above sea level

FEATURES: Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

Fermentation

Protective method (absence of oxygen). The 94% of the wine is fermented in stainless steel tanks. Only 6% is fermented and aged in second and third use French oak barrels. No malolactic fermentation.

Tasting Notes

Greenish yellow color with golden hues. The aromas and flavors of fruits such as pear and white peach are accompanied by citrus notes. Its passage through oak provides delicate vanilla touches. The acidity is balanced, is a fresh and persistent wine.

Technical Infromation

Alcohol 13.90% Acidity 6.15g/l pH 3.23 Residual Sugar 4.10g/l

